

LIQUID FARM



2019 'SBC' PINOT NOIR

Santa Barbara County

50% Spear Vineyards, 15% La Rinconada,
15% Solomon Hills, 13% Sanford & Benedict,
7% Radian

AGING - 11 months in all neutral French oak

PRODUCTION - Fermented in open-top, stainless
steel with punchdowns throughout fermentation.
10% stem inclusion.

- TASTING NOTES -

The addition of the Solomon Hills Vineyard to this
vintage gives a bit more density mid-palate.
French lavender, maraschino cherry, raspberry
preserves, leather, and fresh tobacco.

- FOOD PAIRINGS -

Korean BBQ Pork Belly, duck confit,
blackened salmon

2019 marks our sixth vintage producing Pinot Noir.
We focus on highlighting the delicacy and
sophistication of this grape.
Drink between 2021- 2028

13% Alcohol
450 cases made